

<http://www.grand-uk.com/Events.htm>

YOGA Every Monday 10.00-11.45 am
Wednesday 10.00-11.45 am
Keppels Music Room £7 per person



JAZZ NIGHT Free Entry
Twice a month Thursdays 8.30pm



PALM COURT PIANIST
Friday 3-11pm Saturday Noon-11pm
Sunday Noon-6pm



LUNCH CLUB returns 10 Jan 2018
Every Wednesday at Lunchtime
in The Palm Court Two courses & coffee £9.75



THE GRAND TOUR
Friday 2pm / £9.75 pp including Cream Tea
Allow two hours for tour.
Places are limited so booking is essential



ANTIQUES
Antiques & Collector's Fair
First Sunday of month 9am-4pm / £1



QUIZ NIGHTS
8pm / Price per team up to 4 / £5



Dance Moves with Chris
Tuesday 10.30 to 11.30am £4.50



Mature Moves with Charlie
Thursday 10.30 to 11.30am £4.50
'Dance-Moves Fitness' for the over 50's.

Slimming world
Every Thursday 5.30 & 7.30pm
Call Julie on 07753 351962
www.slimmingworld.co.uk



The Grand, Folkestone
@The_Grand_RR



WHAT'S ON Daily

MONDAYS



TUESDAYS



WEDNESDAYS



3rd of the month



THURSDAYS



Twice a month



FRIDAYS



SATURDAYS



SUNDAYS

First Sunday of the month



Opening Hours

7am - 11pm

Breakfast 7am - 11am

Salon de Thé Open all day

Palm Court Restaurant

Monday to Thursday – Noon to 3pm/ 6pm to 9pm
(Last Orders 9pm)

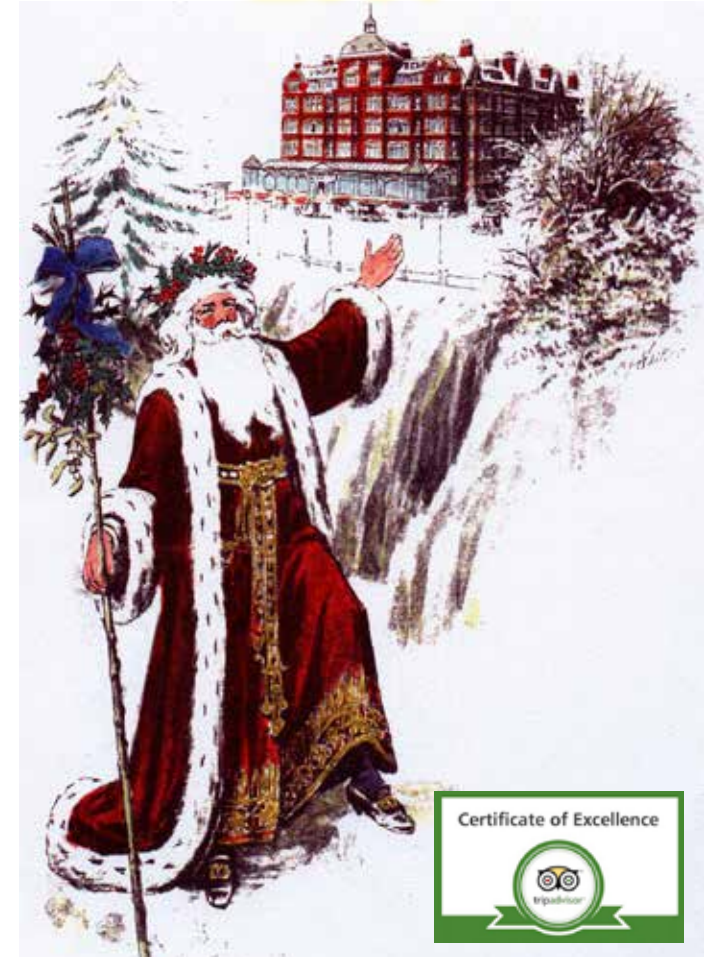
Friday & Saturday - Noon to 3pm/ 6pm to 10pm
(Last Orders 10pm)

Sunday Carvery Noon - 3pm

Keppels 11am - 11pm



What's On December 2017



Certificate of Excellence



THE
GRAND

The Leas, Folkestone CT20 2XL 01303 222 222

www.grand-uk.com

Christmas Lunch Club

Wednesday 13th December from 12 noon
£14.95 per person with Live Pianist playing Festive Favourites
BOOKING ESSENTIAL 01303 222 222

STARTERS

Warming Chicken & Leek Soup
Duck Liver Pâté with a hint of Orange
Served with Melba Toast & Salad
Pear and Melon marinated in Red Wine (v)

MAIN COURSES

Traditional Roasted Turkey Served with all the Trimmings
Finished with Rich Pan Gravy
Roast Topside of Beef and Yorkshire Pudding
Served with Roast Potatoes, Seasonal Vegetables,
finished with a Rich Pan Gravy
Roast Pork
With Roast Potatoes, Seasonal Vegetables, finished with a Rich Pan Gravy
Oven Baked Cod
Served with Buttered Asparagus, Crushed New Potatoes and Hollandaise Sauce
Chef's Homemade Nut Roast (v)
Served with Honey Roast Vegetables

DESSERTS

Traditional Christmas Pudding and Brandy Sauce
Selection of Ice Cream
Chef's Special Poppysseed Cake with Whipped Cream

TO FINISH

Freshly Brewed Coffee
and Mince Pie



Celebrate *Wettmachten*
at The Grand
With our Festive Cream Tea
for just **£5.95**

A Glass of German Mulled Wine or
Hot Chocolate,
with a mouth watering selection of:

Three Slices of Finest Hand Cut German Stollen

Lebkuchen Biscuits

And a selection of Chefs Seasonal Spiced Marmalade,
Country Fresh Butter and Clotted Cream

Free JAZZ NIGHTS at The Grand



Every second & last Thursday
of every month at 8.30pm,
enjoy classic Jazz with **Free Admission!**
To book seats contact The Grand 01303 222 222

Thursday 7th Dec
IAN SHAWCROSS

New Year's Eve

THE GRAND'S BLACK TIE GALA CELEBRATION

Serenaded by our Resident Pianist arrive at 7pm for a "Grand Welcome" with Bucks Fizz & Canapés before being seated in our impressive "Dining Room"

As each course is served our talented Magician will perform wonders before your eyes.....
After dinner is served you will be invited to join our "Keppels Wine Bar" celebration with the talented Kentish Jazz Legends "Ian Shawcross" & "Jamie Moore and Friends"

Duo of thick Soups, Watercress & Tomato (v)
with Chef's choice of Gosh

Chef's Recipe Terrine

Homemade Terrines of locally sourced Pork Sausage meat & Chicken, served with Brioche Toast and Salad

Or

Crown of Gala Melon
Filled with a Duo of Melon & Prawn Cocktail

Or

Salad of Tomato & Mozzarella
Dressed with Basil Vinaigrette

Homemade Orange Sorbet

Fillet of Beef (served pink) crusted in Herbs and Peppercorns
Served with Dauphinoise Potato, Vegetable Medley & finished with a Wild Mushroom Sauce

Or

Crumbed Halibut
Served on a bed of Cous Cous, finished with a Citrus Dressing

Or

Duo of Roasted Aubergine and Baked Beef Tomato (v)
Glazed with Goat Cheese, served on a bed of Rice

Classic Lemon Meringue Pie

Served with Vanilla Seed Ice Cream & Chocolate Decoration

Freshly Brewed Coffee with Petits Fours

Served in Keppels Wine Bar at 10.30pm:
Selection of English and Continental Cheeses

A Grand Celebration to finish off your year in style
Tickets £60.00 per adult, **Black Tie Event**

KEPPELS
QUIZ NIGHT £5
per team of 4
Wed 20
December
PRIZES TO BE WON!!!

The Grand, Folkestone @The_Grand_RR £21.00 per person
Burns Night
- Saturday 27th January from 7pm -
Cullen Skink
A thick Scottish soup made of Smoked Scottish Salmon, Smoked Haddock & Potatoes
Haggis, Neeps and Tatties
Traditional Scottish Haggis served with Mashed Potatoes & Swede, finished with Scotch Whisky Gravy
or
Aberdeen Angus Short Crust Pie
Served with Champit Tatties & Whisky Sauce
or
Caledonian Vegetable Stew (V)
With Butterbeans and Barley, served with Classic Potato Scones
Raspberry Cranachan
A traditional Scottish dessert made from a mixture of Whipped Cream, Whisky, Honey and fresh Raspberries, with Toasted Oatmeal
Freshly Brewed Coffee
(Pre-Orders Required)

Address to the Haggis
Live Piper
Burns Night Quiz with Themed Prizes
Booking Essential
Whisky Promotions

THE LUNCH CLUB
At The Grand
Every Wednesday Lunchtime in
The Palm Court
Two Courses & Coffee Only **£9.75**
Lunch Club Returns
Wednesday 10th January 2018
Monday Night Offer Returns
Monday 22nd January 2018

Visit our website at www.grand-uk.com or call Reception on 01303 222 222